



Southwest Style

Served Monday-Saturday: 4:00p – 10:00p
Sunday: 2:00p – 8:00p

Thursday, May 4– Sunday, May 28, 2017

Guacamole and Chips \$8.95

A bowl of our house made chunky avocado/tomato guacamole served with chipotle seasoned chips

Southwest Oysters Rockefeller \$10.95

Large oysters are topped with a refreshing tomato, cucumber, shallot and rice wine vinegar mignonette sauce

Another Appetizer Idea

Our appetizer flatbreads are now available with a Gluten Free crust

White Chicken Nachos Grande \$8.95

A large platter of crisp chips topped with diced tomatoes, black olives, sliced jalapenos, and shredded sharp cheese. It is served with a crock of our white bean chicken chili and a side of our house made guacamole

Ryan's Southwest Chicken Salad \$9.95

Fresh garden greens topped with roasted corn and black beans, sliced ripe avocado, a spicy house made tomato and fresh jalapeno salsa, grilled breast of chicken, queso fresco and tortilla strips. We recommend our avocado ranch dressing, but the choice is yours

Substitute a 5 ounce Grilled Mexican Seasoned Flat Iron Steak \$13.95

Mexican Flat Iron Steak \$19.95

Our famous 10 ounce flat iron steak is “dry” rubbed with chili powder, cumin, cayenne blend, grilled to your liking and topped the our chunky avocado/tomato guacamole. Includes our Santé Fe rice seasoned with corn and black beans and your choice of salad

Southwest Cilantro Seafood Stew \$18.95

Cod and Shrimp is a hearty vegetable broth with carrots, celery, potatoes, fresh cilantro, fresh jalapeños and fire roasted tomatoes. Includes your choice of salad

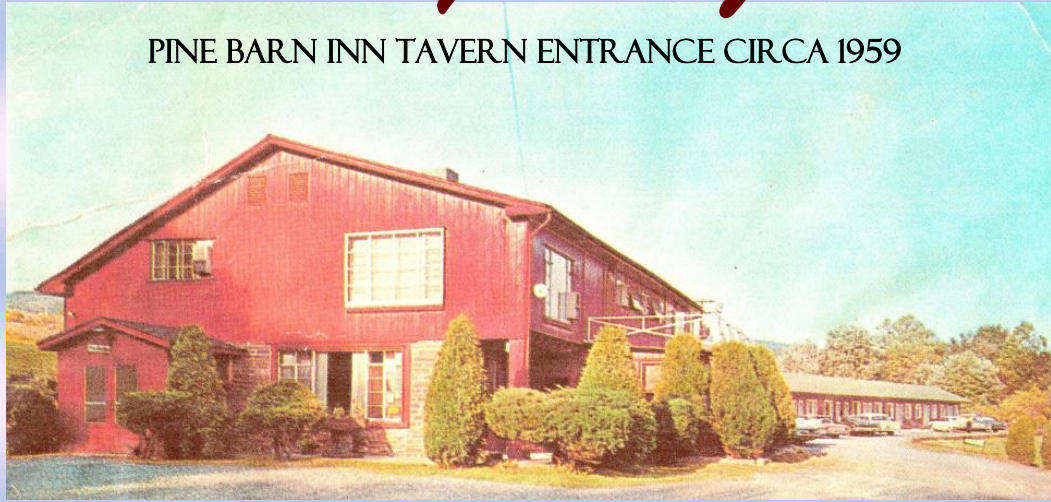
“Unsizzled” Chicken Fajitas \$15.95

Boneless chicken is rubbed with SpicesInc “Flippin’ The Bird”, grilled and topped with sautéed onions and peppers. Includes Santé Fe rice, seasoned corn and black beans.

Includes warmed flour tortilla, salsa and sour cream. ***Add a salad for \$2.00***

Wine By The Glass

PINE BARN INN TAVERN ENTRANCE CIRCA 1959



Feature Wine Of The Month

Sparkplug Red Blend, Chateau Diana, California \$42

A sumptuous blend of California Malbec, Petit Verdot, Merlot, Cabernet Sauvignon and Zinfandel *all aged in Tennessee Bourbon barrels for 45 days*. This wine is huge in all aspects; deep black fruit aromas with undertones of cigar box, cedar wood and anise

White

Chardonnay, California \$6.00

Chardonnay, Tom Gore, California \$8.50

Chenin Blanc, Robertson Vineyards, South Africa \$7.50

Pinot Grigio, Vigna Sasso, Italy \$6.50

Reisling, Carl Reh, Germany \$6.50

Reisling, Charles Smith Kung Fu Girl, Washington \$8.50

Sauvignon Blanc, Joel Gott, California \$7.50

White Moscato, 14 Hands, Washington \$8.00

Anniversary White, Shade Mountain, Pennsylvania \$6.00

Blush

White Zinfandel, California \$6.00

Red

Cabernet Sauvignon, California \$6.00

Cabernet Sauvignon, Black Ridge, California \$8.50

Merlot, California \$6.00

Merlot, Castle Rock, "Double Gold", California \$8.50

Pinot Noir, Redwood Creek, California \$6.50

Pinot Noir, Castle Rock "California Curvee" \$8.50

Malbec, Alamos Seleccion, Argentina \$8.50

Jack's Mountain Red, Shade Mountain, Pennsylvania \$6.00